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# of interest to quantity food buyers ....

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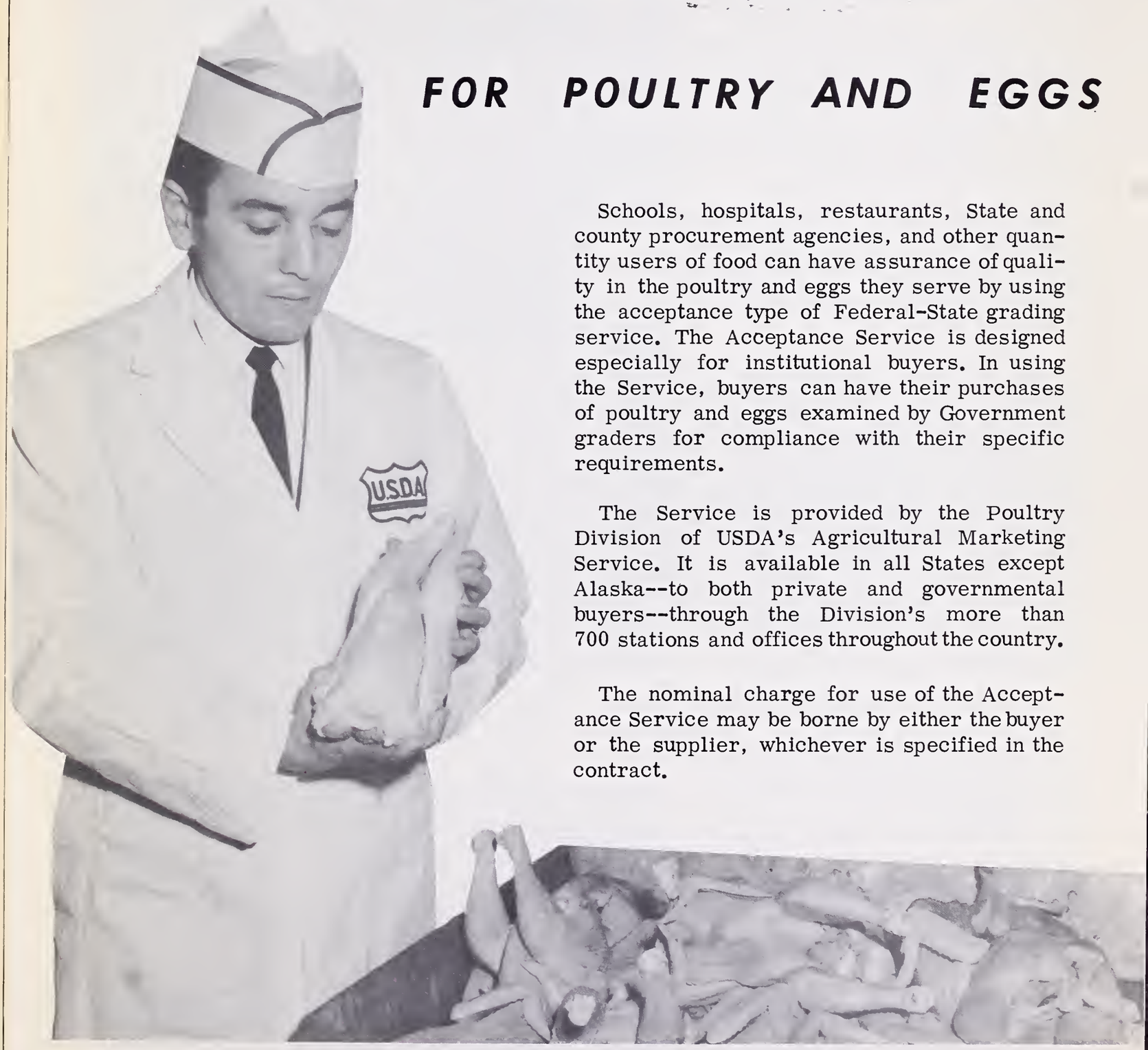
USDA'S ACCEPTANCE SERVICE

FOR POULTRY AND EGGS



Schools, hospitals, restaurants, State and county procurement agencies, and other quantity users of food can have assurance of quality in the poultry and eggs they serve by using the acceptance type of Federal-State grading service. The Acceptance Service is designed especially for institutional buyers. In using the Service, buyers can have their purchases of poultry and eggs examined by Government graders for compliance with their specific requirements.

The Service is provided by the Poultry Division of USDA's Agricultural Marketing Service. It is available in all States except Alaska--to both private and governmental buyers--through the Division's more than 700 stations and offices throughout the country.

The nominal charge for use of the Acceptance Service may be borne by either the buyer or the supplier, whichever is specified in the contract.

U. S. DEPARTMENT OF AGRICULTURE
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PICTURE STORY 156
AUGUST 1963

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To use the Acceptance Service, the buyer writes specifications that indicate the kind, type, class, size, quality, and amount of items needed. He may specify that all deliveries be examined by a U. S. Department of Agriculture grader and be officially "accepted" as meeting the specifications.

On request, Government graders will assist the buyer in developing clear-cut specifications based on the institution's needs. Once these are written, the buyer -- if he desires -- may invite competitive bids from several suppliers.

Marketing specialists in the AMS Poultry Division's Grading Branch recommend that buyers' specifications for ordering poultry include the kind, type, class, size, grade, and quantity required.

Kind refers to the species, such as chickens, turkeys, and ducks; while the type indicates whether the poultry is to be chilled or frozen. The class refers to such physical characteristics as age and weight, which determine the cooking method necessary for maximum flavor and tenderness. Examples of class names are "fryer-roaster," "mature" or "young" turkeys; "broiler-fryers," "roasters," or "stewing" chickens; and "duckling" and "mature" ducks.

Size indicates the weight of each bird. Grade refers to quality, and is based on the shape or conformation of the bird, the amount of fleshing or "meatiness," and the appearance -- that is, freedom from such defects as cuts, tears, and discolorations.

Grades for ready-to-cook poultry are U. S. Grades A, B, and C -- and Procurement Grades I and II.

U. S. Grade A, B, and C poultry differ according to such grading standards as conformation, fleshing, fat covering, and freedom from various types of defects, such as missing parts.

Government grader assists buyer in writing specifications. Clear-cut specifications enable the buyer to obtain competitive bids from several suppliers. (N-44935)

INVITATION, BID, AND AWARD

Issued by: Manager, Ever-ready Restaurant | Address: 1122 Supply Street, Happy Haven, Maryland

Date Issued _____ Date to be delivered _____

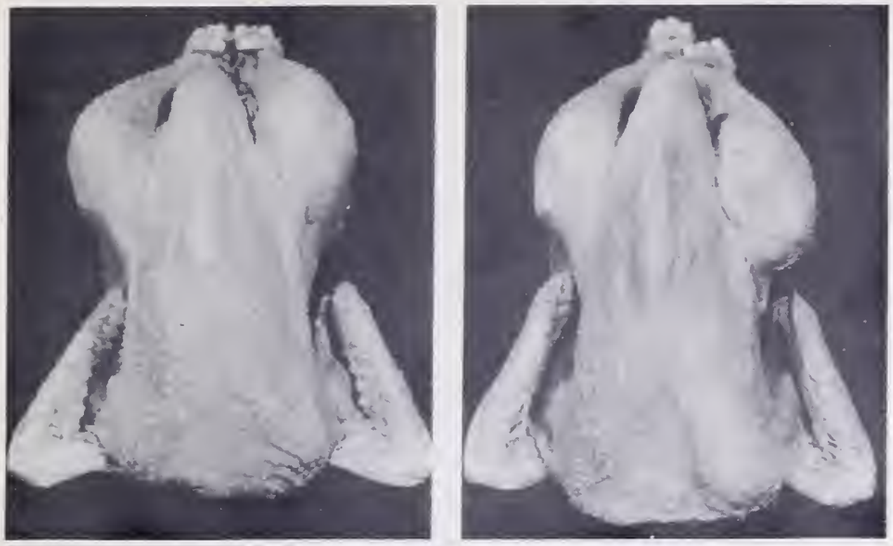
Bids will be received at the above office until _____ (date) for _____ delivery on the date indicated.

Increases in quantity up to 20 percent will be binding at the discretion of the buyer. All items to be officially certified by the U. S. Department of Agriculture for acceptance no earlier than two days before delivery. Costs of such service to be borne by the supplier.

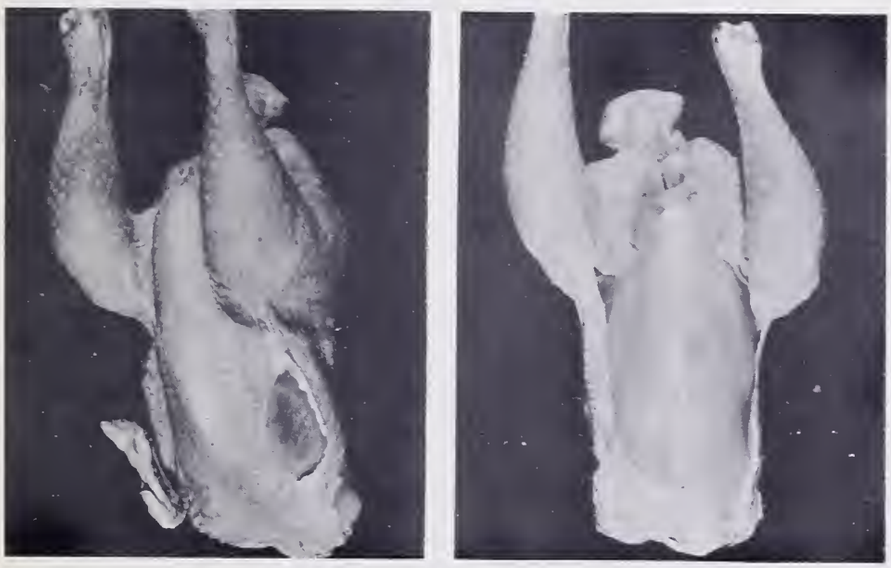
Items	Supplies	Quantity	Unit	Unit Price	Amount
1.	Chickens, fresh chilled fryers, 2½ to 3 lbs, ready-to-cook, U. S. Grade A.	500	lbs.		
2.	Chickens, fresh chilled fowl, 3½ to 4 lbs., ready-to-cook, U. S. Procurement Grade I.	100	lbs.		
3.	Turkeys, frozen young toms, 20 to 22 lbs., ready-to-cook, U. S. Grade A.	100	lbs.		
4.	Ducks, frozen roaster ducklings, 5 to 5½ lbs., ready-to-cook, U. S. Grade A.	50	lbs.		
5.	Eggs, fresh, large, U. S. Grade A, 30 doz. cases.	150	doz.		
6.	Frozen whole eggs, 30 lb. cans, U.S.D.A shield mark.	60	lbs.		

Vendor _____

A simplified invitation to bid might follow the pattern above. Detailed specifications that the supplier must meet and other necessary information are indicated in the invitation to bid. (BN-11409)



Young chickens : U. S. Grade A, left (N-20806); U. S. Grade B, right (N-20808).



U. S. Procurement Grades I (left, BN-17118) and II (right, BN-17119), have been designed specifically for the use of quantity buyers who are primarily concerned with the meat yield of poultry rather than with its appearance.

U. S. Grade A (left) and U. S. Grade B (right) young turkeys. BN-16968-x

U. S. Grade A poultry is of the finest quality. Birds of this grade have the highest proportion of edible meat and are almost free of dressing and other defects.

U. S. Grade B poultry may not be so well fleshed as Grade A birds, or it may have definite but not serious dressing defects.

U. S. Grade C poultry includes birds that have still less meat in proportion to bone than birds in Grades A or B, or they may have more serious dressing defects than those in Grade B.

Poultry that meets the requirements for U. S. Procurement Grade I would yield as much meat in relation to total weight as U. S. Grade A birds, but the fat covering and conformation may be comparable to that of Grade B. In addition, wings or parts of wings may be missing. Poultry graded as U. S. Procurement Grade II has a somewhat lower yield, and trimming is permitted up to 10 percent of the meat.

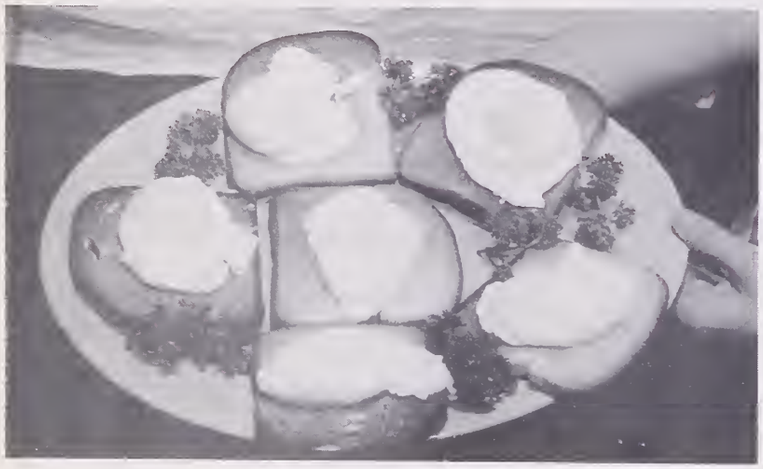
Flavor and texture of the meat is approximately the same from birds of any U. S. grades in the same class. U. S. Grade A is suggested for items which are to be served whole, halved, or quartered. The Procurement grades or U. S. Grade B and C poultry may provide a savings where appearance is not so important, such as when it is served in casseroles, salads, or fricasses.

For buying shell eggs, specifications should include U. S. weight classes and U. S. grades.

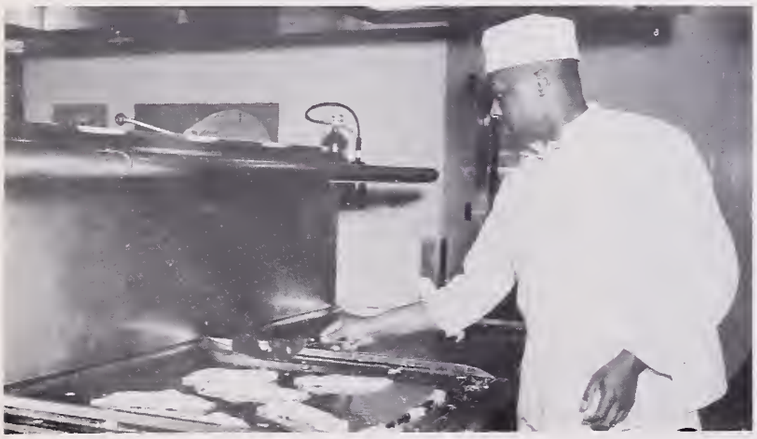
The official weight classes are based on the minimum weight per dozen and are called: Jumbo--30 ounces per dozen; Extra Large--27; Large--24; Medium--21; Small--18; and Peewee--15 ounces.

The U. S. grades for shell eggs are Fresh Fancy or AA, A, and B.

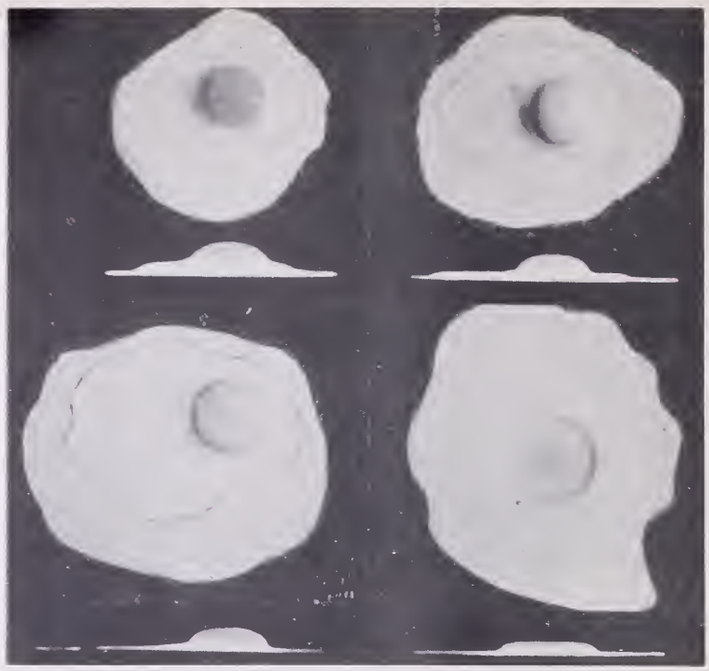
U. S. Grade AA, or Fresh Fancy Quality, and Grade A eggs are suitable for all uses, but are particularly good for frying, poaching, and cooking in the shell. The thick white and firm high yolk of these eggs make them ideal for use as table eggs. B and C quality eggs do not present as attractive an appearance as do the AA and A quality eggs.



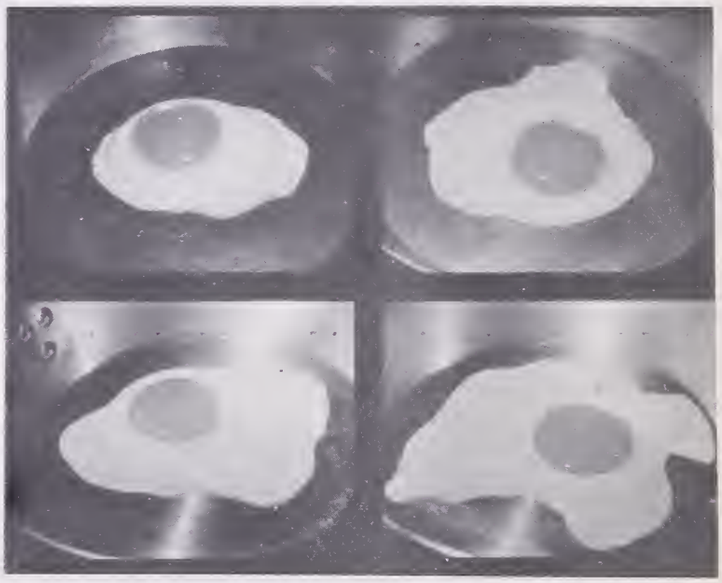
Higher quality eggs--those in Grades AA and A -- are particularly suited for serving poached, where appearance is important. (N-7806)



Chef in institution using Acceptance Service prepares an omelet for quantity feeding. Eggs of B and C quality are suitable for such cooking. (N-44932)

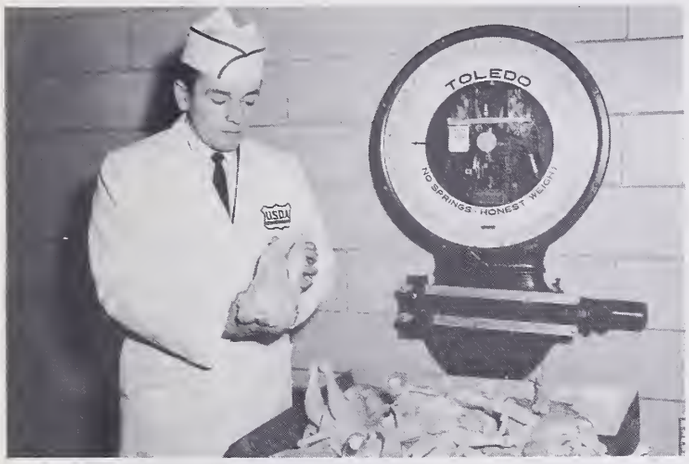


Broken out appearance of eggs. Top row, left to right: AA or Fresh Fancy Quality and A quality, which are generally preferred for poaching, frying, and cooking in the shell. Bottom row, left to right: B and C quality, which are satisfactory and economical for ingredients in most baking and general cooking. BN-19778



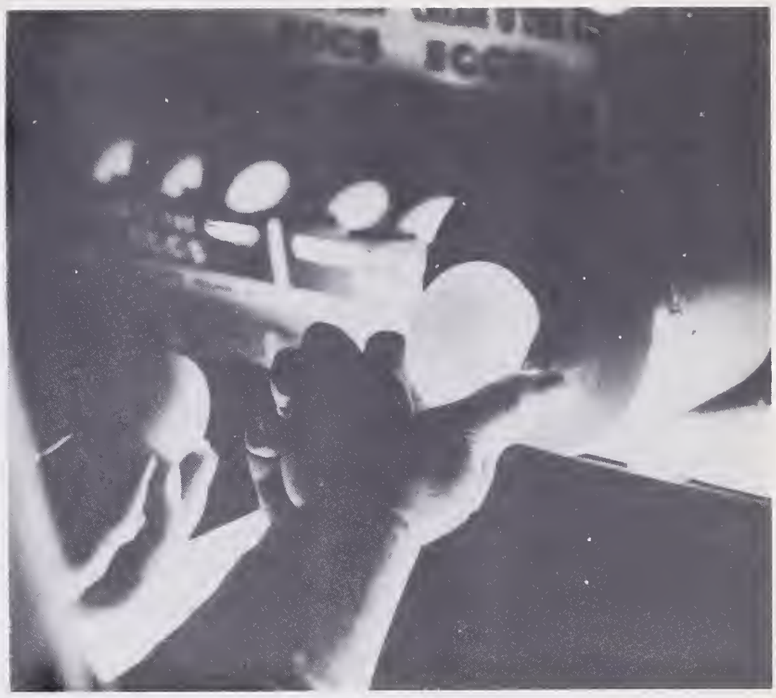
Appearances of fried eggs of the four quality levels. AA and A quality eggs (top row) have thicker whites than have B and C quality eggs (bottom row), and are therefore preferred for uses in which their fine appearance, as well as their delicate flavor, will be fully appreciated. (BN-16856)

When poultry or eggs are purchased on the basis of contract specifications, a USDA grader will examine the product before delivery to see that it complies with the specifications in the contract between the institutional buyer and the supplier.

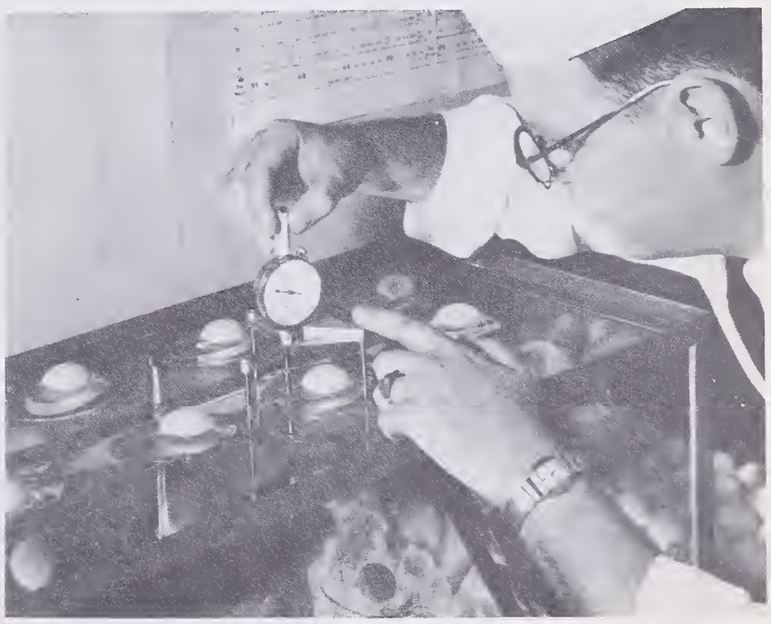


Uniform size birds and accurate weights--as well as high quality--are important to the quantity buyer of poultry. USDA grader carefully examines each delivery to see that it meets specifications for kind, type, class, size, and grade ordered by the buyer. If the poultry meets the specifications, the grader then stamps its container to show that the delivery has been examined and found to be acceptable. (N-43850)

After the inspected and graded eviscerated poultry has been so examined, the buyer may specify that each container be sealed to insure that it will not be opened or tampered with prior to actual delivery. (N-43848)

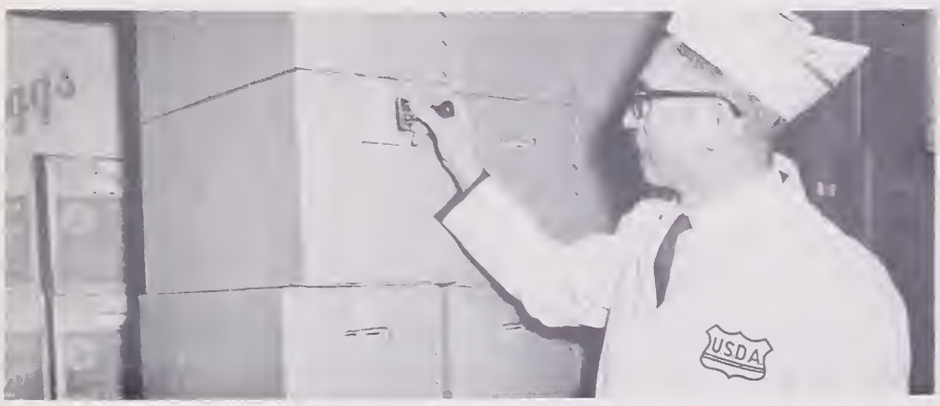


Eggs are also graded to see that they meet the specifications for the size and grade the buyer has ordered. The quality grade may be determined by candling, as shown here. Under a bright light, which penetrates through the shell, the grader is able to examine both the interior and the shell quality of each egg. (N-11103)

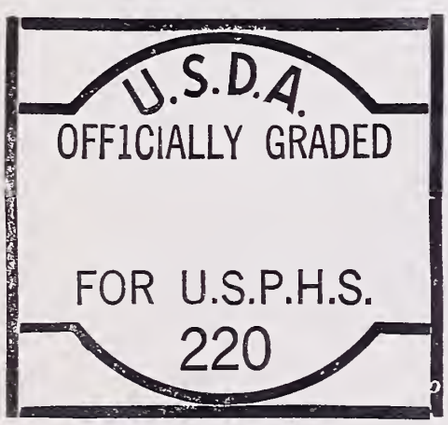


Another method of determining interior egg quality is by the break-out test. In using this method, a small sample of eggs is broken out and the white of each is objectively measured. This procedure can only be used, however, when the eggs are handled under a strict quality control program. (BN-10944-x)

If found acceptable upon examination, cases of eggs meeting contract specifications are sealed under the close supervision of a Government grader. (N-43846)



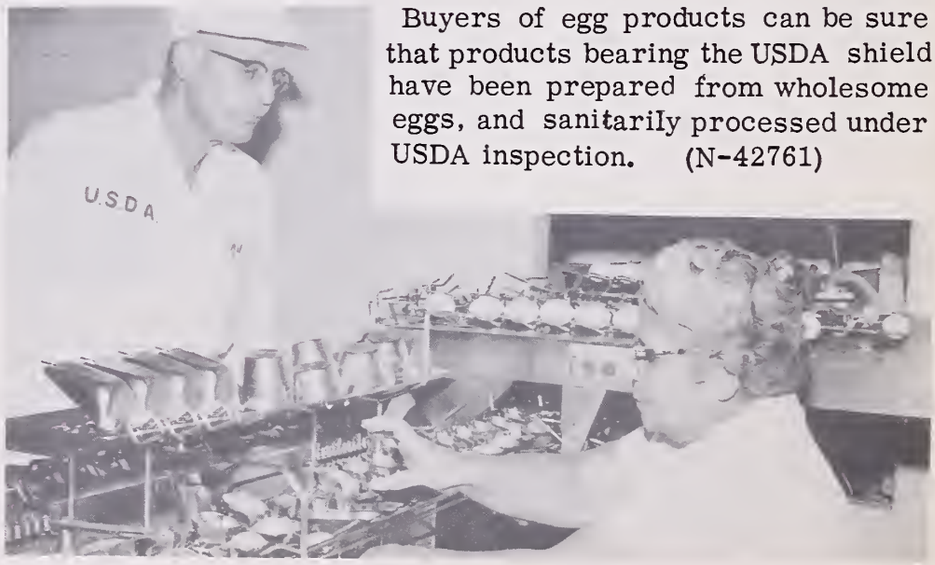
The case of eggs is then stamped by the grader to show the delivery has been found to have met the specifications for weight, grade, and quantity. (N-43852)



When poultry or eggs are bought by contract specifications, each container bears this official "acceptance stamp." (BN-16855)

Shell eggs may bear the USDA grade shield besides the acceptance stamp. (BN-4296-x)

Buyers can specify that egg products packages bear this USDA shield. (BN-16854)



Buyers of egg products can be sure that products bearing the USDA shield have been prepared from wholesome eggs, and sanitarily processed under USDA inspection. (N-42761)

Containers of poultry may bear certain official identification in addition to being marked with the acceptance stamp. The circular USDA inspection mark (left) assures that the poultry identified with it has been certified for wholesomeness. Federal inspection is required of all poultry shipped or sold in interstate or foreign commerce. The shield-shaped grade mark (right) identifies the quality grade of poultry. (BN-16754)

Before poultry or eggs are delivered to the purchaser, the grader prepares a poultry products grading certificate, stating that all contract requirements have been met. This certificate is attached to the invoice accompanying the delivery to the institutional buyer. (BN-17472-x)

Once examined and "accepted" by the grader, the product is delivered to the institution. The acceptance examination gives the buyer assurance that the product delivered meets the specifications he has ordered in his contract with a supplier. (N-24994)

Mealtime is always a popular time when top quality products such as this omelet are on the menu. Many quantity buyers of food find that they are able to meet desired standards of quality in the poultry and eggs they buy if they use acceptance type of Federal-State grading service. (N-44936)

Further information about the Acceptance Service for poultry and eggs may be obtained from the Poultry Division, Agricultural Marketing Service, U. S. Department of Agriculture, Washington 25, D. C., or from the supervisor of the following Poultry Division area offices:

Customs Building, Second and Chestnut Streets, Philadelphia 6, Pa.

U. S. Customs House, 610 S. Canal Street, Chicago 7, Ill.

503 Iowa Building, Des Moines 9, Iowa.

180 New Montgomery Street, San Francisco 5, California.

A leaflet, "USDA Acceptance Service for Poultry and Eggs," (AMS-393), and information about a filmstrip and slide series on the Service are also available from the above offices.

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